



Christmas Party



MENU

Lunch or Dinner – TWO COURSES £23.95 | THREE COURSES £27.95

STARTERS

Parsnip Soup

Parsnip crisps (VG)

Whiskey & Chicken Liver Parfait

Brandy cherries, truffle butter, brioche

Potted Hot Smoked Salmon

Crème fraîche, capers, smoked salt butter, farmhouse soda bread

Pan-Fried North Atlantic Scallops

Pea velouté, pancetta crisp, nasturtium oil (GF) (£3 supplement)

MAINS

Roasted Native Turkey

Pigs in blankets, shallot, orange & sage stuffing, fat-roasted potatoes, sauté sprouts with chestnuts, glazed rosemary roasted root vegetables, gravy

Slow Braised English Rare Breed Ox Cheek & Beef Shin

Thyme, rosemary, beef dripping mash, crispy shallot, pancetta & cèpe mushroom jus

Pan-Roasted Gilthead Bream

Lobster bisque cream, spinach, crushed garlic potatoes (GF)

Sun Blushed Tomato, Roasted Squash, Sprout Tops, Pecan & Artichoke Fregola Sarda

Rocket & salsa verde (VG)

DESSERTS

Rich Christmas Pudding

Brandy custard

Double Chocolate Torte

Passion fruit crème fraîche, honeycomb

Warm Apple, Pear & Almond Slice

Rum & raisin ice cream

Winter Cheeseboard for One

Lancashire Bomb, Golden Cross goat's, wild garlic yarg & stilton, artisan crackers, fruit jel (£2 supplement)

We require a £10pp deposit to confirm your booking.

An optional 10% service charge will be added to tables of 6 or more. 100% goes to the team.

Please advise us of any allergies or intolerances. (V) Vegetarian (VG) Vegan (GF) Non-Gluten containing ingredients